

## An Artistic Courtship

By ETHEL HOLMES

Gabriel Martel painted pictures for a living, but made a very poor one. At last he gave it up and became an instructor in his art. He was now a widower, an old man, and had one child, a daughter, Winifred, about twenty years old. The rooms in which he lived and gave lessons were in a studio building for persons of his profession.

One spring morning Winifred was sitting by an open window in the living room, facing the street, making clothes for herself, for her father had no money with which to buy them.

She had a very sweet face and as she bent over her work formed an attractive picture. Beardslee, who had just returned from Florence, Italy, where he had been studying and was considered a genius, saw the girl at the window, and—well, he fell in love with her. I don't mean his love was full fledged the moment he laid eyes on her, but that is when it began.

He noted the position of the room in which she was sitting and, crossing the street, entered the studio building, mounted the stairs and proceeded to the door leading to the room. His object was the acquaintance of that girl. How he was to make it he didn't know, but he was full of assurance and resource and trusted to these and luck. On the door was painted, "Gabriel Martel, Instructor in Painting."

Opening the door, he saw Mr. Martel standing over a small boy whom he was endeavoring to teach to draw the outline of a goblet. Winifred sat in an adjoining room.

"Beg pardon," said Beardslee; "I am desirous of taking some lessons in painting."

"Are you a beginner?" asked the instructor.

"Oh, no! I have had some practice."

Martel stated the terms, which were satisfactory, and Beardslee said he would take a lesson then and there. He sat down at an easel faced toward Winifred.

As soon as Martel had disappeared Beardslee took out some pieces of thin ivory he had in his pocket and began to paint a miniature portrait of Winifred. If his love for the girl was not yet full fledged, his love for his subject was. At any rate, he made one of those rapid strokes of genius which sometimes come without the slightest effort, but which will elude an artist on more pretentious work. Meanwhile other pupils had come in, and Beardslee heard Martel talking to them. In this way he kept a knowledge of the instructor's position, and whenever he came near the screen Beardslee would hide the miniature and begin to dab on the subject assigned him. But he had asked that he might not be disturbed, and his instructor did not visit him till after he had finished the miniature sketch.

A few days later Winifred was looking over the art columns of a Sunday paper and saw among the pictures of moment reproduced there a picture called "At Work" by the newly arrived celebrity Clarence Beardslee. It was a girl sitting by a window sewing. The work was valued at \$1,000.

"Isn't that like this window, papa?" she said, showing it to her father, "and that work stand is an exact reproduction of mine."

"And the face is yours, too," said the parent.

"It says the picture will be on exhibition at Gambrell's for a few days. I'm going to see it."

The same afternoon she visited Gambrell's picture store, and there was the miniature, into which the artist had found room to give a suggestion of the window and the work stand. She had no sooner looked upon the face of the girl than she recognized herself. The likeness was perfect. She stood looking at it in a dream of wonder.

There is a break in the story which cannot be supplied. When Winifred went home to her father happiness bubbled up in her like a spring of limpid water. She had seen at the picture store the would be pupil of the day before. The break in the story is how did he come to be there when she was there? Nobody but himself knows, and he has never told. All Winifred said to her father about the miniature was that it was a rare work of art. The minx had brought it home with her.

There is more that does not appear in this version of the story, and that is, what was going on between Beardslee and Winifred during the next month? At the end of which Martel received the surprise of his life. His former pupil of one lesson entered his instruction room and presented a card, on which was the name Clarence Beardslee. Martel looked at it, then up at the visitor and wondered if he or the other of them had not lost his senses.

Winifred ran from the other room and wrapped both arms around her father.

"I came," said Beardslee, "to ask you, Mr. Martel, for your daughter."

"My daughter! You, Clarence Beardslee?"

"Yes."

Then Winifred explained matters, which it is not necessary to explain here, for they are explained already, except the breaks, which in case of lovers no one can explain but themselves.

"The Worker" remains the best of Clarence Beardslee's small offhand bits. It is a gem.

And Whistler Was Grateful.

A patronizing young lord, was seated opposite the late James McNeill Whistler at dinner one evening. During a lull in the conversation he adjusted his monocle and leaned forward toward the artist. "Aw, y' know, Mr. Whistler," he drawled, "I passed your house this morning."

"Thank you," said Whistler quietly. "Thank you very much."

## PIMPLES ON FACE IN BLOTCHES

Also on Chest. Large, Red and Hard. Face All Disfigured. Would Itch and Burn.

## HEALED BY CUTICURA SOAP AND OINTMENT

"My face and chest started to break out with pimples. Then my face started to get red and I used to scratch until the blood came. The pimples were large, red and hard, and the most of the time in blotches from my face to my chest. My face was all disfigured and would itch and burn so that I would stay awake hours at night."

"This kept on for seven and a half months so a friend advised me to try Cuticura Soap and Ointment. I sent for a free sample and it started to heal me so I bought three cakes of Cuticura Soap and one box of Ointment, and they healed me." (Signed) Antonio Felce, 74 St. John St., New Haven, Conn., Oct. 18, 1915.

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## PASTORS AND PEOPLE IN THE VERMONT FIELD

Rev. Theodore J. Poleman of Boston has accepted a call from the Congregational church in Putney.

Rev. C. Walter Bishop of Athens, N. Y., has accepted the call of the Baptist churches at South Newfane and West Dummerston.

Rev. George Edward Congdon, recently of the faculty of Bellows Falls academy, Fairfax, has accepted the call to the Baptist church in Grafton.

Rev. Ray Andrews Chapman, three years pastor of the Congregational church of Sharon, preached his farewell sermon there Sunday, terminating his first pastorate. Rev. Mr. Chapman went directly to Sharon as a graduate of the Bangor Theological seminary and it was as pastor of the Sharon church that he was ordained. He is a present year graduate, magna cum laude, of Dartmouth, having entered there in the junior year. He proposes in the coming college year to follow a special graduate course in the Andover Theological school and studies in English at Harvard university, after which he plans to re-enter the ministry. The church at Sharon added 46 resident members during the time Rev. Mr. Chapman was pastor and there were organized an Epitaph club and a boys' club. There has been an average Sunday school attendance of 51 the past year and there are but 600 inhabitants in the town.

Rev. Henry C. Newell, the newly chosen pastor of the Congregational church in Middlebury, conducted his first official service at the regular prayer meeting Thursday. His regular duties commenced Sunday.

Rev. Charles H. Stull, Ph. D., of New York, who occupied the pulpit of the Memorial Baptist church at Middlebury two Sundays recently, has returned home.

Rev. J. H. Thompson, recently pastor of the Baptist church in Randolph, has taken up his duties at his new pastorate in Connecticut.

Bishop L. R. Brewer of the Montana diocese of the Protestant Episcopal church, who died at Helena Sept. 28, aged 77 years, was born in Berkshire Jan. 20, 1839. He was graduated from Hobart college in 1863 and from the General Theological seminary in 1868. He was admitted to the diaconate in 1866 and his advancement to the priesthood took place in Christ church, Oswego, N. Y., June 16, 1867. After spending six years in charge of Grace church, Carthage, N. Y., he became rector of Trinity church, Watertown, N. Y., in which position he continued for eight years until his election to the missionary episcopate of Montana in 1880. His alma mater conferred upon him the doctorate of divinity in 1881. He was consecrated in his parish church Dec. 8, 1880, by Bishops Huntington, Tuttle, Bissell and R. H. Paddock.

Rev. John B. Magee, a prominent member of the New England Southern Methodist conference, has accepted a call to the Methodist Episcopal church in St. Albans and will take up his duties next Sunday.

Rev. Charles A. Boyd will be busy this week in the southern part of Chittenden county with institute work. The Vermont State Sunday School association is divided for administrative purposes into institutes. Mr. Boyd is general secretary of the organization. Pawlet and two or three other towns will be the scenes of institute meetings. Next Sunday Mr. Boyd will be in Stowe. Sunday he preached at a union service in Island Pond.

At least two Sunday schools in Burlington are postponing their openings for the fall because of the delay in the opening of the public schools and parents' fear of poliomyelitis. The school of St. Paul's church will not resume work until Sunday Sept. 24.

Rev. Dr. W. A. Davison, superintendent and secretary of the Baptist state convention, will be one of the speakers at Jamaica, Windham county, Thursday afternoon of this week, when Baptists of the county will gather. The meetings will take place Wednesday and Thursday. His subject will be the five-year program of the northern Baptist convention, which is to obtain a million new members, five million missionaries, two million dollars for a ministers' pension fund and six millions a year for missions. On the 12th and 13th he will be at South Londonderry, where the Woodstock association, consisting of 17 Baptist churches, will meet. Next Sunday Dr. Davison speaks at Readsboro. Sunday morning he preached at the Union church in Proctor.

The Lamotte Baptist association is holding its annual meeting at Westford this week.

## TRADE WAR IN REVENUE BILL

A Diplomatic Conflict Seems Likely to Follow Law

## IT MAY END THE "BLACKLIST"

Allies Need U. S. More Than the U. S. Needs Them

Washington, Sept. 7.—A sharp diplomatic conflict between the allied governments and the United States is expected by some Washington officials as the result of retaliatory measures incorporated in the revenue bill passed by the Senate. With agreement to the amendments by the House conference committee anticipated, the allied governments may begin shaping counter retaliations, it is thought.

The belief of many officials, however, is that the conflict will not be diplomatic but strictly commercial.

It was said, on the other hand, that the United States government is going into the issue with its eyes open and prepared to see it through. The course decided on—legislation that hits directly back at every discrimination pronounced against American business interests—grew out of thorough consideration by the state department and other executive departments of the probable consequences, it was declared yesterday.

It is the hope of the administration, one official said, that the drastic legislation enacted may result in putting an end to the blacklisting policy of the allied governments, the discrimination against American commerce, interference with American mails and embargoes on American products.

While diplomats representing allied governments here have strongly hinted at commercial "reprisals," officials are inclined to the view that such a contest is not wanted. This country, they believe, holds the upper hand, for the present at least, and would undoubtedly be better able to endure a condition of non-intercourse. In other words, while the war continues, the allies' need for free trade relations with America is greater than America's need for such relations.

## LAFAYETTE DAY IN NEW YORK.

Ambassador Jusserand to Be Principal Speaker at Celebration.

New York, Sept. 7.—The tri-color of France floated from many buildings in New York City yesterday, commemorating the 160th anniversary of the birth of Marquis de Lafayette, who came to the aid of the American colonies in their struggle for independence.

The formal exercises honoring Lafayette's memory began at 3 o'clock yesterday afternoon when Jules J. Jusserand, ambassador from France to the United States, with Mme. Jusserand and his staff, arrived from Boston. The visitors, together with George E. Leibert, French consul general, and his staff, were received at the steps of the city hall by Acting Mayor Frank L. Dowling and a committee. Former Judge Alton B. Parker presided at the exercises in the aldermanic chamber, where addresses were delivered by Dr. John H. Finley, president of the University of the State of New York; Robert Bacon, former ambassador to France, and Ambassador Jusserand. There was a banquet held last evening.

## IS WHISKEY A MEDICINE?

Pharmaceutical Association at Sea Over New Alcoholic Rules.

Atlantic City, N. J., Sept. 7.—How to meet demands for whiskey and brandy for medicinal purposes was a question discussed at the annual convention of the American Pharmaceutical association yesterday. Both have been deleted in the new pharmacopoeia of the United States. Some of the druggists thought the board of revision had forbidden the sale of all alcoholic stimulants in drug stores.

Several speakers said this country would be independent of European drug sources after the war because the home manufacture enforced in a later time would be continued. William C. Alpers, president of the association, said this would result in lower prices to the consumer.

## EDISON TO PLATTSBURG.

Henry Ford Will Join Camping Party for Return Trip.

Malone, N. Y., Sept. 7.—The camping party which includes Thomas A. Edison, H. S. Firestone and John Burroughs, the naturalist, is on the way to Plattsburg after a short period spent here. The party left Orange N. J., on Aug. 28 and has been making its way north by easy stages. Camp was pitched at Luzerne, Elizabethtown, Ausable Forks, Lake Placid and Chasm Falls. At Plattsburg the camping party will pick up Henry Ford and return to Orange.

Despite his 69 years Edison has taken his turn at wood chopping and doing other chores about the camp. He has gained steadily in weight since the trip started. The cooking for the party is done by Humphrey Endicott, one time chef for Lord Devonshire, but now in the employ of Mr. Firestone.

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## 'TWERE EVER THUS

Earth's noblest thing—a woman perfected.—James Russell Lowell.

## Hip Drapery.

It makes the women with large hips appear to have smaller ones than heretofore. Our hips have been disregarded for some time and left severely plain, and a few folds and slight drapery are an improvement rather than otherwise; but when they come to be distended by crinoline, whalebone, etc., they lose any semblance of grace, and the amount of material required is exasperating. Many coat gowns are being made in taffetas and satin and these do not admit of anything but the very slight increase of material on the hips, says the Queen. London. These coats show chemisettes of lace, batiste, chiffon and the like, which descend to the waist. They are more graceful than the short jackets, which do not attempt to fit, and save of a cape with three-quarter bell sleeves.

## Curry of Lamb.

With some of the water in which the lamb was boiled make a white sauce, thickening it with butter and flour. Cut the cold lamb in cubes, removing all fat and gristle. Put it in the white sauce, adding a minced onion and one finely chopped sweet pepper. Season with salt and pepper, and when simmering add a tablespoon of curry powder.

## Stuffed Flank Steak.

This is an excellent and cheap meat dish. Have the butcher trim and flatten a piece of flank steak. Make a stuffing of breadcrumbs, minced onion, melted butter and salt and pepper to taste. Lay this on the steak and roll up, securing the ends with skewers and tying strings around the roll to keep it in shape. Lay it in the baking pan and turn in a cup of water in which has been dissolved a heaping teaspoon of butter, or instead of water put in the pan pieces of suet and add only enough water to keep from burning. Cover the pan closely and bake for half an hour, then turn over the roll and put in the peeled potatoes. Baste these with some of the pan liquor, and if it has dried away add boiling water with butter. Bake slowly and 10 minutes before it is done remove cover and let beef and potatoes brown. Allow about 20 minutes for every pound of meat.

## Spanish Omelet.

Cut three medium-sized onions fine and cook in two tablespoons of butter for five minutes, then add one-half a can of tomatoes and cook until the onions are tender. Make a paste of one tablespoon of butter and two tablespoons of flour, add to the tomatoes and cook, stirring constantly for five minutes. Make a foamy omelet, separating four eggs; beat the yolks lightly, add four tablespoons of milk or water, one-half teaspoon of salt and a dash of pepper. Beat the whites of the eggs stiff, cut and fold into the yolks, turn all into a buttered omelet pan, spread evenly, cover and cook until firm over a very slow fire. If the omelet is brown underneath and the center does not seem done, set in the oven for a few minutes. Fold, turn out onto a hot platter and pour the tomatoes and onions around it.

## Paint Stains.

Paraffine is useful in removing paint stains from clothes. Dip the stain into the paraffine, rub between the fingers and then give the goods a thorough washing with good white soap and warm water. Turpentine also removes paint.

## Farina Muffins.

Many times tested is the following recipe, invented by a lady for use in her home and very delicious have the little biscuits proved when made according to its rule:

Take one and one-half cups of white flour and one-half cup of white farina, one egg, one scant tablespoon of butter, two teaspoons of baking powder, one-half cup of white sugar, one-half teaspoon of salt and enough milk for a nice batter. Beat together the egg, butter, sugar and salt and then add gradually the milk and flour; afterwards beat all together, put into a muffin pan and bake 20 minutes. These muffins are especially dainty for luncheon, when baked in tiny form.

## In Preparing Vegetables.

When peeling onions, keep the hands under running water. The hands will not be scented or stained and the eyes will not be affected. Soak potatoes for half an hour in water in which a teaspoon of baking soda has been dissolved and the skins will not stain the hands.

## Ham Omelet.

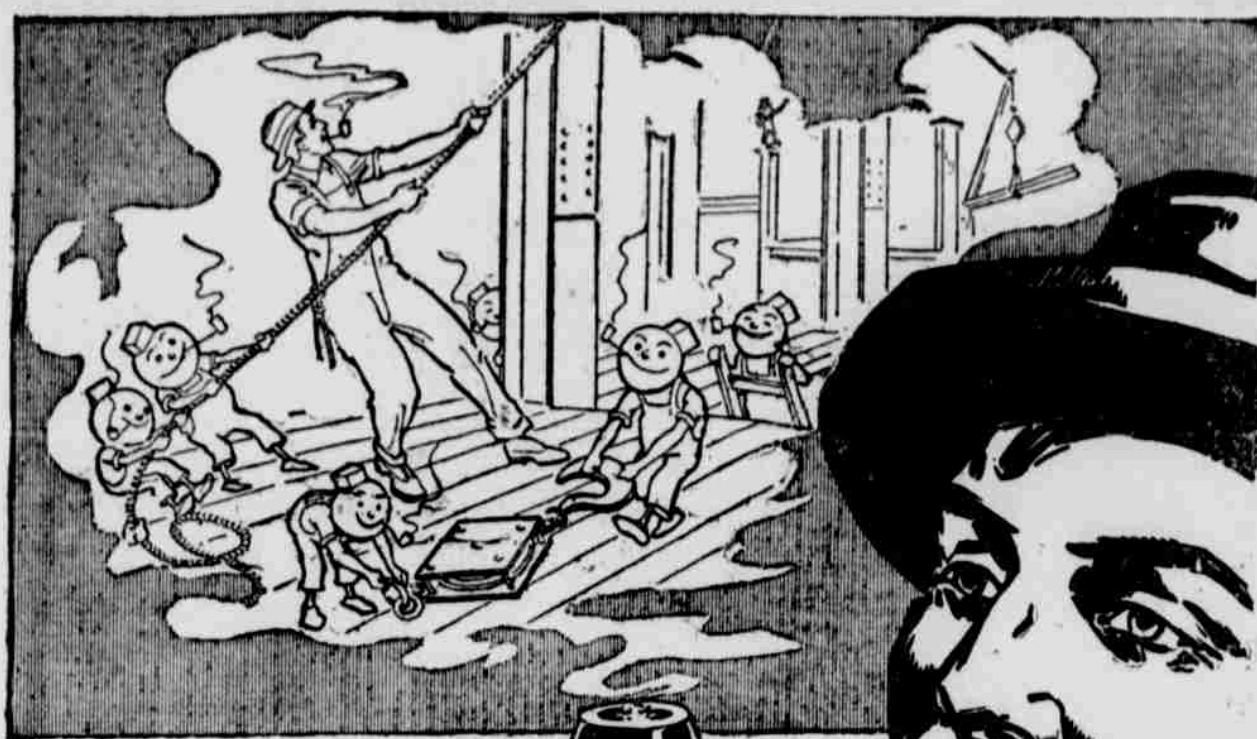
Grind enough cold boiled ham to make about three-fourths of a cup. Put four teaspoons of butter in a frying pan, and while melting, separate the whites and yolks of four eggs; then beat the whites until very stiff. To the yolks add one-half teaspoon of salt, a dash of pepper and beat with a fork until light and creamy. Carefully and gradually add one-fourth cup of hot water to the yolks, stirring all the time, then the chopped ham. Cut and fold the entire mixture into the whites, pour into the frying pan containing the melted butter, cover closely and place over a low flame. When puffed and nicely browned on one side, set in the oven to dry off. Fold and turn onto a hot platter and pour tomato sauce around it. Make the tomato sauce by melting two tablespoons of butter in a saucepan, adding two tablespoons of flour and mixing well; when blended, add one cup of strained tomatoes, pouring the liquid in gradually so as to mix smoothly with the flour. Add one-half teaspoon of salt, one-fourth teaspoon of mace and one teaspoon of finely chopped onion. Return to the fire, cook, stirring constantly until the mixture thickens and boil two or three minutes. Strain around the omelet.

## Fried Corn with Bacon.

Cut the grains from four or five ears of tender sweet corn and put in the same pan in which the bacon has already been cooked and removed; pour off some of the fat, if too much remains in the pan; add half a teaspoonful of salt, a dash of black pepper; cover with close lid and fry over a slow fire for 10 minutes. Stir often. This is a good breakfast when camping. Cut the toast in triangles; have it thin, well browned and serve hot.

## Candied Fruits.

Candied cherries, peaches and other small fruits may be made quite easily and will form an attractive dish of comforts at the luncheon table. To make them put into a saucepan one cup of brown sugar, a third of a cup of syrup, one teaspoon of vinegar, one tablespoon of glycerine and a half cup of water.



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Boil without stirring until it is brittle, when put into ice water; then remove from the fire and let stand for three minutes until the syrup ceases to boil. Place the fruits to be candied on a shallow buttered pan, pour the syrup over them and set away to cool. Marshmallows may be candied in this way and they are delicious.

## The Poet.

Now, therein, of all sciences (I speak still of human) according to the human conceits, is our poet the monarch. For he doth not only show the way, but giveth so sweet a prospect into the way, as

## There Was a Difference.

A house hunter, who had just got off the train, stepped up to a boy hanging around the depot, with this salutation: "My lad, I am looking for Mr. Smithson's new block of semi-detached houses. How far are they from here?"

"About 20 minutes' walk," the boy replied.

"Twenty minutes!" exclaimed the house-hunter. "Nonsense! The advertisement says five."

"Well, said the boy, 'you can believe me or you can believe the advertisement, only I ain't tryin' to make a sale.'"

will entice any man to enter into it. Nay, he doth, as if your journey should lie through a fair vineyard, at the first, give you a cluster of grapes, that, full of that taste, you may long to pass further. He beginneth not with obscure definitions, which must blur the margin with interpretations, and load the memory with doubtfulness; but he cometh to you with words set in delightful proportion, the well-enchanting skill of music; and with a tale forthwith he cometh unto you, with a tale which holdeth children from play and old men from the chimney corner—Sir Philip Sidney.

There Was a Difference.

## Working for You, Mr. Storekeeper!

EVERY newspaper he sells is helping you. If your advertisement is there it is aiding you a hundredfold.

If the manufacturer is advertising brands that you carry in stock it is also making business for you.

You can help this manufacturer's advertising and increase your own sales if you will.

Read the advertisements in this newspaper. See what goods are being advertised that you have in stock.

Plan to co-operate with this advertising. Push these newspaper advertised products. Put them in your windows. Get every sale you can.

Make it a rule to watch this newspaper every day and co-operate with the manufacturer's newspaper advertising.